

INZIO / *Start*

SEARED AHI

Herb crusted and sliced
Hawaiian Ahi medallion, citrus-caper
vinaigrette, sliced cucumber, lemon
pearls, chickpea crackers. 19

**BRUSCHETTA with
TOMATO and FETA**

Garlic bruschetta served with 'salsa al
pomodoro, diced Roma tomatoes,
garlic, fresh basil, feta cheese,
olive oil and balsamic. 13

SEAFOOD GNOCCHI

Potato dumplings, octopus, langostino,
bay scallops, shrimp, vodka sauce,
Romano cheese. 17

**PARMIGIANO-REGGIANO
FLATBREAD**

Flash-fire with rosemary and
Parmigiano-Reggiano and rosemary,
slow roasted garlic confit. 15
Served a little crispy
With Cambozola blue cheese. 19

POLENTA alla DIABLO

Crispy polenta sticks, spicy marinara,
Parmigiano-Reggiano. 12

MOZZARELLA MARINARA

Fresh mozzarella balls, light breading,
fried crisp, zesty marinara. 13

OCTOPUS alla ADRIATIC

Grilled Octopus, insalata of cannellini
beans, red wine vinegar, tomato, fresh
basil, red onion, capers. 18

PIZZA / *Pizza*

Thin Fresh-Made Neapolitan Crusts

CHICKEN and GORGONZOLA

Herb-roasted chicken, mozzarella,
gorgonzola, tomato, balsamic reduction,
red onion, parmesan, basil. 22

PEPPERONI and SAUSAGE

Pepperoni, Italian sausage, and sliced
cremini mushrooms. 23

MARGHERITA

Red sauce, fresh mozzarella, fresh basil, extra
virgin olive oil and Italian sea salt. 20

CAPICOLA DIAVOLO

Spicy, spicy! red pepper pesto, sliced Italian
spicy capicola, mozzarella, provolone,
pepperoncini, Italian pickled peppers,
spicy red chilis. 21
Contains nut product

DOLCI AWAITS

*Say Yes to
Chef Bill's Desserts*

** Cooked to order. Consuming raw/undercooked meats,
poultry, seafood, shellfish, or eggs might increase your
foodborne illness risk.

- Parties of 8 or more;
20% service charge will be added to your bill.

- Outside food & beverage fees;
desserts - \$10. | wine corkage - \$25 per bottle.

ZUPPE E INSALATA / *Soup & Salads*

**SOUP / ITALIAN MUSHROOM or
SICILIAN CLAM & WHITE BEAN**
Cup 8 Bowl 16

CAPRESE SPIEDINI

Skewered fresh Ciliegine mozzarella balls,
grape tomatoes, fresh basil, extra virgin
olive oil, balsamic reduction. 11

CAESAR SALAD

Chopped romaine, house made garlic
croutons, Parmigiano Reggiano, Chef Bill's
Adriatic Caesar dressing. 9 *Contains anchovy*

MIXED GREENS SALAD

Mixed greens medley, balsamic vinaigrette,
feta, crispy onions, fresh flower petals,
roasted parmesan cup. 10

HEIRLOOM TOMATO CARPACCIO

Thin-sliced heirloom tomato, burrata
fresh creamy mozzarella ball, pesto oil,
balsamic reduction, sea salt. 13

GRILLED ROMAINE SALAD

Grilled romaine, herb vinaigrette, Italian
gorgonzola blue cheese, sliced prosciutto,
grape tomatoes, balsamic reduction. 12

CHOP CHOP SALAD (*Entrée*)

Chopped romaine and iceberg, roasted
chicken, salami, fresh mozzarella,
garbanzo beans, artichoke hearts, basil,
Italian vinaigrette, Roma tomatoes. 22

PIATTO PRINCIPALE / *Entrées*

CHICKEN alla MILANESE

Lemon-herb seasoned fried chicken breast cutlet, arugula,
lemon, heirloom tomato, fresh basil, parmesan, tzatziki. 29

SEAFOOD CIOPPINO

Chef Bill's famous cioppino sauce slow simmered with
shrimp, octopus, langostino, bay scallops, daily fish selection,
spinach, toasted bruschetta. 37

SMOKED SALMON LINGUINE

House-smoked salmon, al dente thin linguine pasta, garlic cream,
sliced grilled scallions, Parmigiano Reggiano. 33

GARLIC TOP SIRLOIN **

Grilled CAB 8oz. center-cut top sirloin, roasted garlic sauce,
garlic-rosemary fingerling potatoes, grilled herb zucchini. 44

GRILLED SHRIMP with SPAGHETTI SQUASH

Garlic grilled jumbo shrimp, sautéed spaghetti squash, roasted red
pepper, grilled herb zucchini, pesto butter sauce. 39 *Contains nut product*

TAGLIATELLE CHICKEN ALFREDO

Sliced grilled chicken breast, al dente tagliatelle pasta,
garlic cream, Parmigiano Reggiano. 24 *Contains egg product.*

CHICKEN PEPERONATA

Lemon-Dijon-herb marinated chicken thighs, garlic linguine,
sautéed peppers, onions, capers. 26

SHRIMP SPAGHETTI alla VODKA

Royal red shrimp, black (squid ink infused) spaghetti,
zesty vodka cream, pecorino Romano. 32

RIGATONI BOLOGNESE

Chef Bill's famous Bolognese meat sauce with pear tomatoes,
garlic, red peppers, crushed chilies, herbs, little cream. 24

SMOKED PORK CHOP with CORN RISOTTO **

Applewood smoked bone-in pork loin chop, roasted corn risotto,
Chef Bill's famous balsamic BBQ sauce, onion ring. 34

KING SALMON with PESTO ORECCHIETTA

Lemon-garlic grilled Alaskan King salmon filet, orecchiette pasta,
pesto cream, tomato, fresh basil, red onion, arugula. 39

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where the south sound *Celebrates*

we invite you to indulge, to savor, to fully embrace the
richness of every meal that becomes a cherished memory and
a joyous celebration of life and connection! *Chef Bill*

2024 ADRIATIC AWARDS

SOUTH SOUND MAGAZINE

BEST CHEF *Chef Bill*

WINE SPECTATOR

'AWARD OF EXCELLENCE'